

Vegan Creamy Mushroom Linguine



INGREDIENTS

- 250g Chanterelle mushrooms
- 200g vegan linguine
- 270ml Elmlea Double Plant Cream Alternative
- 30g Tipiak breadcrumbs
- 3 handfuls of baby spinach
- 5 garlic cloves
- 1 tbsp fresh thyme leaves
- 2 tbsp Olitalia olive oil

METHOD

1. Finely chop three garlic cloves. Lightly fry.
2. Add the breadcrumbs and continue to stir until golden.
3. Add thyme. Continue to stir for two more minutes. Then place in a bowl and set aside.
4. Lightly fry 3 thinly sliced garlic cloves.
5. Roughly chop up the mushrooms. Add to the pan. Stir occasionally.
6. Add Elmlea Plant Based Double Cream and stir. Set the pan on a low heat.
7. Fill another pan with water, bring to a boil, add salt and cook the linguine pasta as per instructions on packaging.
8. Drain the pasta and add to the creamy mushroom pan. Add a bit of pasta water if necessary. Mix well.
9. Add the baby spinach and stir.
10. Serve the pasta on the dishes and add the breadcrumb mixture on top.